



# VESSEL SANITATION INSPECTION REPORT



Vessel Name	Inspection Date		Port	Results Presented To	Score:
Cruise Line	No. Pax	No. Crew	Inspection Type	Inspected by	

Item No. / Credit Point Value / Description			Bold = Critical Item
<b>DISEASE REPORTING</b>			
01	4	<b>Disease reporting</b>	
02	1	Medical logs maintained	
<b>POTABLE WATER</b>			
03	5	<b>Bunker / production source; Halogen residual</b>	
04	5	<b>Distribution system halogen residual</b>	
05	5	<b>Distibution system halogen analyzer calibrated</b>	
06	2	Halogen analyzer chart recorder maintained, operated, records; Micro sampling, records	
07	3	<b>System protection cross-connections, backflow; Disinfection</b>	
08	1	Filling hoses, caps, connections, procedures; Sample records, valves; System constructed, maintained	
<b>SWIMMING POOLS, SPAS</b>			
09	3	<b>Swimming pools / spas halogen residuals</b>	
10	1	Swimming pools / spas maintained, safety equipment	
<b>FOOD SAFETY</b>			
<b>PERSONNEL</b>			
11	5	<b>Food handlers infections, communicable diseases</b>	
12	4	<b>Hands washed; Hygienic practices</b>	
13	3	<b>Management, knowledge, monitoring</b>	
14	1	Outer clothing clean; Jewelry, hair, hand sanitizers	
<b>FOOD</b>			
15	5	<b>Food source, sound condition; Unwrapped food not reserved</b>	
16	5	<b>Potentially hazardous food temperatures storage, preparation display, service, transportation</b>	
17	2	Temperature practices storage, preparation display, service, transportation; Thawing	
18	3	<b>Cross-contamination storage, preparation, transportation</b>	
19	2	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	
<b>MEDICAL LOG REVIEW</b>			
Cruise - Start / End PAX / ILL CREW / ILL			

1.	/	/	/
2.	/	/	/
3.	/	/	/
4.	/	/	/
5.	/	/	/

EQUIPMENT		
20	2	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, maintained, installed, located; TMD's provided, calibrated, located
21	1	Nonfood-contact surfaces designed, constructed, maintained, installed, located, Ambient TMD's
22	2	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits
23	2	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature
24	3	<b>Sanitizing rinse temperature, concentration, time</b>
25	1	Wiping cloths / chef's towels clean, stored, used
26	3	<b>Food-contact surfaces equipment / utensils clean; Safe Materials</b>
27	1	Equipment / utensils non-food-contact surfaces clean
28	2	Equipment / utensil / linen / single / service storage handling dispensed; clean frequency
TOILET AND HANDWASHING FACILITIES		
29	3	<b>Facilities convenient, accessible, designed, installed</b>
30	1	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance
TOXIC SUBSTANCES		
31	5	<b>Toxic items stored, labeled, used</b>
FACILITIES		
32	1	Solid waste containers adequate, located, covered, disposal
33	1	Decks / bulkheads / deckheads construction, repair, clean
34	1	Plumbing fixtures / supply lines / drain lines / drains installed, repair
35	2	Liquid waste disposal
36	1	Lighting provided, shielded
37	1	Rooms / equipment vented, humidity, condensation
38	1	Unnecessary articles, cleaning equipment; Unauthorized personnel
ENVIRONMENTAL HEALTH		
39	3	<b>IPM program effective; Approved pesticide application</b>
40	1	IPM procedures developed; followed; outer openings protected
41	2	Housekeeping; Child-Activity Centers facilities, diaper changing, operation
<b>Comments:</b>  		